



Village Pub

FIRST BITES

STUFFED POTATO SKINS 8.99

Loaded with melted cheddar cheese, thick cut smoked bacon and topped off with fresh chives served with homemade ranch and sour cream

ZUCCHINI STICKS 8.99

Lightly breaded and served with your choice of homemade Ranch sauce

LOADED QUESADILLA 9.99

Grilled flour tortilla filled with spicy poblano peppers and melted Jack cheese drizzled with a tangy cilantro crema served with homemade charred salsa, sour cream and guacamole

Load it even more with Grilled Chicken 13.99

SOUP DU JOUR CUP 3.99 | BOWL 4.99

FRENCH ONION SOUP 6.99

Made fresh daily. Carmalized onions in beef broth with croutons and melted Swiss cheese

JUMBO ONION RINGS 6.99

Beer battered flash fried and served with a side of homemade ranch dressing

PARMESAN GARLIC FRIES 6.99

Crispy golden skinny fries tossed in seasoning, garlic, and parmesan cheese with a side of homemade ranch

CHICKEN FINGERS 12.99

Five lightly breaded chicken tenders with your choice of hot, medium, mild, teriyaki or BBQ sauce served with celery and homemade ranch dressing

CHICKEN WINGS 12.99

Our famous buffalo wings tossed with your choice of hot, medium, mild, teriyaki or BBQ sauce served with celery and homemade ranch dressing

BUFFALO CAULIFLOWER 8.99

Breaded and flash fried served with celery sticks and homemade ranch or bleu cheese dressing

GREENS

All salads are served with your choice of homemade Ranch, Bleu Cheese, Thousand Island, Caesar or Italian dressing. Red wine vinegar and Olive oil available as well

CHEF SALAD 12.99

Fresh greens topped with ham, turkey, American & Swiss cheese, tomatoes, red onions, and hard-boiled eggs with your choice of dressing served with garlic bread

COBB SALAD 12.99

Fresh greens, diced chicken breast, crispy bacon, avocado, tomatoes, hard-boiled egg and Bleu cheese crumbles served with garlic bread and your choice of dressing

APPLE PECAN SALAD 10.99

Fresh spring mix tossed in citrus vinaigrette with dried cranberries, candied pecans, bleu cheese crumbles and sliced apples served with garlic bread

CAESAR SALAD 11.99

Crisp Romaine lettuce tossed with homemade Caesar dressing, topped with red onions, black olives, avocado, tomatoes, Parmesan cheese and croutons served with garlic bread

SOUP & SALAD 8.99

Can't decide between soup or salad? Have them both! Our fresh house salad with your choice of dressing accompanied with a bowl of our soup of the day, served with garlic bread

Sub French Onion Soup 11.99

TACO SALAD 10.99

Homemade crispy tortilla shell loaded with refried beans, seasoned ground beef, lettuce, tomatoes, and cheddar cheese served with sour cream and homemade salsa **Sub Grilled Chicken 11.99**

HOUSE SALAD 4.99

Fresh greens topped with croutons and tomatoes served with your choice of homemade dressing

Add to any salad:

Grilled Chicken 4.00 | NY Steak 6.00 |

Grilled Shrimp 7.00 | Salmon 8.00

BURGERS

A half-pound of ground Angus beef cooked to your temperature and served on a Brioche bun with your choice of seasoned steak fries, skinny fries, homemade coleslaw, sweet potato tots, or homemade potato salad. Substitute fries for side salad, sautéed vegetables, garlic green beans 0.99

Make any burger a double by adding a second patty for just 5.00 more | Upgrade to Parmesan garlic skinny fries 1.50

THE CLASSIC* 11.99

Crisp lettuce, sliced tomato and red onion on a toasted Brioche bun and a pickle spear on the side

THE SMOKEHOUSE* 13.99

Cheddar cheese, crispy bacon, onion rings, lettuce and tomato smothered in barbecue sauce and served with a pickle spear on the side

ANGUS BEEF SLIDERS* 11.99

Three Angus Beef patties topped with caramelized onions and a pickle spear on brioche buns served with seasoned steak fries

SANDWICHES

All Sandwiches are served with your choice of seasoned steak fries, skinny fries, homemade coleslaw, sweet potato tots, or homemade potato salad. Substitute fries for side salad, sautéed vegetables or garlic green beans 0.99

Bread choices: White, Wheat, Sourdough, Rye, French Roll or Brioche Bun

Upgrade to Parmesan garlic skinny fries 1.50

STEAK SANDWICH* 13.99

An eight-ounce New York steak cooked to order and topped with beer-battered onion rings on a grilled French Roll served with lettuce, tomato, red onion and a pickle spear

GRILLED CHICKEN SANDWICH 11.99

Grilled chicken breast, lettuce, tomato, cheddar cheese and mayonnaise on a toasted Brioche bun served with a pickle spear

CALIFORNIA CHICKEN PANINI 12.99

Grilled chicken breast, Monterey Jack cheese, avocado, tomato and basil pesto mayo on a toasted French roll and a pickle spear

BUFFALO WRAP 12.99

Crispy chicken strips tossed in hot sauce with lettuce, cheddar and Monterey Jack cheese and homemade ranch dressing wrapped in a warm flour tortilla served with a pickle spear

BLT 9.99

Loaded with crispy smoked bacon, lettuce, sliced tomato and mayonnaise on your choice of toasted bread served with a pickle spear

FRENCH DIP 11.99

Sliced lean roast beef piled high on a toasted French roll with au jus and a pickle spear. **Add grilled onions, green peppers and Mozzarella cheese 12.99**

CLUB HOUSE SANDWICH 12.99

A triple-decker sandwich piled high with roasted turkey, ham, crispy smoked bacon, lettuce, tomato and mayo on your choice of toasted bread and a pickle spear

TUNA SANDWICH 11.99

Albacore tuna mixed with our own secret ingredients on your choice of toasted bread and a pickle spear **Make it a Tuna Melt 12.99**

NY STYLE REUBEN 12.99

Sliced corned beef, melted Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread, served with a pickle spear

BUILD YOUR OWN BURGER*

Start with the Classic half-pound Angus burger on Brioche bun, then add your favorites:

CHEESE (1.25/Slice)

American, Cheddar
Swiss, Mozzarella, Jack or Bleu Cheese

MEAT (2.99 each)

Crispy Bacon
Sliced Ham

EXTRAS (1.25 each)

Sautéed Mushrooms, Grilled Jalapeños,
Caramelized Onions, Sautéed Bell Peppers or
Poblano Peppers

MORE EXTRAS (2.99 each)

Sliced Avocado, Guacamole

*Rare Meat Advisory: Thoroughly cooking foods of animal origin reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

HOUSE SPECIALTIES

Served with a cup of our soup of the day or a house salad or substitute a Caesar salad for \$1.99

STEAK AND FRIED SHRIMP* 16.99

An eight-ounce New York steak and five breaded shrimp accompanied by seasoned steak fries, homemade cocktail sauce and fresh lemon wedges

CHICKEN FRIED STEAK 13.99

Traditional style pork cutlet, hand breaded and flash fried to a golden brown smothered with homemade country sausage gravy, garlic mashed potatoes and choice of garlic green beans or sautéed vegetables

CHICKEN FRIED CHICKEN 13.99

Just like our chicken fried steak but it's chicken! With homemade chicken gravy, garlic mashed potatoes and choice of garlic green beans or sautéed vegetables

FRIED SHRIMP DINNER 15.99

Ten lightly breaded shrimp flash fried to a golden brown served with steak fries, homemade coleslaw, lemon wedge and cocktail sauce

WILD ALASKAN SOCKEYE SALMON 16.99

A salmon filet, plain or blackened with your choice of teriyaki, lemon garlic or BBQ sauce, served with homemade tarter sauce, rice pilaf and choice of garlic green beans or sautéed vegetables

GRILLED PORTOBELLO MUSHROOMS WITH GRILLED CHICKEN 12.99

An eight-ounce grilled chicken breast served with sliced Portobello mushrooms accompanied with sautéed spinach and rice pilaf

VILLAGE PUB CHICKEN 13.99

Lightly dusted in seasoned flour and sautéed with our Village Pub seasonings, accompanied with choice of garlic green beans or sautéed vegetables and choice of potato.

VILLAGE PUB COD 14.99

Icelandic Cod lightly dusted in seasoned flour and sautéed with our Village Pub seasonings, accompanied with choice of garlic green beans or sautéed vegetables and choice of potato.

SIGNATURE ITEMS

TOP SIRLOIN STEAK SPECIAL* 15.99

A ten-ounce, aged, center cut top sirloin steak cooked to perfection, accompanied with our garlic green beans or sautéed vegetables and your choice of roasted garlic mashed potatoes, rice pilaf, seasoned steak fries or a baked potato (available after 4pm) served with your choice of house salad or a cup of the soup of the day
\$2 TO GO CHARGE FOR THIS ITEM

BARBECUE RIBS

Half Rack 16.99 | Full Rack 21.99

Our family recipe and preparation set the standard for what BBQ should be. We cook our BBQ low and slow producing the most succulent meat that falls off the bone served with homemade potato salad, coleslaw, and garlic bread. Want seasoned steak fries? Substitute fries for both the potato salad and coleslaw
\$2 TO GO CHARGE FOR THIS ITEM

FISH & CHIPS 12.99

Simply the best for nearly 50 years! Icelandic Cod dipped in our famous batter made from our award-winning Ellis Island Beer served with seasoned steak fries, homemade tartar sauce and lemon wedges

POT PIE 10.99

Baked fresh to order! All-white meat chicken and fresh vegetables cooked in a rich creamy gravy, topped with a flaky pastry crust that is cooked to a golden brown

24 HOUR SPECIAL

STEAK AND EGGS* 9.99

An eight-ounce New York steak grilled over the open flame, served with two eggs any style, house made potatoes and your choice of toast

\$2 TO GO CHARGE FOR THIS ITEM

ITALIAN FAVORITES

Served with a cup of our soup of the day or a house salad or substitute a Caesar salad for \$1.99

CHICKEN PARMESAN 14.99

Eight-ounce chicken breast hand coated in our Italian seasoned bread crumbs topped with our homemade marinara and melted Italian cheese blend, served with a side of linguine tossed with marinara sauce and served with garlic bread

BAKED PENNE PASTA 12.99

Penne pasta tossed in our homemade sundried tomato cream sauce, smothered with Italian cheese blend, and baked to a golden brown and served with garlic bread

With grilled chicken 16.99 | Sautéed shrimp 18.99

SHRIMP SCAMPI 17.99

Shrimp sautéed with garlic, butter, tomatoes, capers, white wine and fresh Italian herbs served over linguini pasta accompanied with garlic bread

DESSERT

ROOT BEER FLOAT 4.99

Our Ellis Island Handcrafted Root Beer, served with a scoop of French Vanilla ice cream

THAT REALLY BIG ICE CREAM CHOCOLATE BROWNIE THING 6.99

A warm brownie topped with French Vanilla ice cream, chocolate syrup, caramel and whipped cream

KANDI'S WARM APPLE COBBLER 6.99

Homemade warm apple cobbler baked fresh every day, served with a scoop of French Vanilla Ice Cream

SIDES

SEASONED STEAK FRIES 4.99

ROASTED GARLIC MASHED POTATOES 3.99

WITH GRAVY ADD .99

SWEET POTATO TOTS 3.99

HOMEMADE COLESLAW 2.99

HOMEMADE POTATO SALAD 3.99

SAUTEED VEGETABLES 3.99

GARLIC GREEN BEANS 3.99

GARLIC BREAD 2.99

ONION RINGS 6.99

BAKED POTATO 3.99

RICE PILAF 3.99

DRINKS

FRESHLY BREWED COFFEE 3.00

Free Refills

HOT OR ICED TEA 3.00

Free Refills

ELLIS ISLAND ROOT BEER 3.50

Handcrafted in Las Vegas at our Ellis Island Brewery

SOFT DRINKS 3.00

Free Refills: Coke, Diet Coke, Dr. Pepper, Sprite, Pink Lemonade or Raspberry Iced Tea

SPECIALTY JUICES 3.00

Orange, Tomato, Grapefruit, Cranberry or Pineapple

MILK 3.50

BOTTLED WATER 2.50

PERRIER 3.50

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BREAKFAST

FAVORITES

BUTTERMILK BISCUITS AND GRAVY 5.99

Two buttermilk biscuits smothered with our homemade country sausage gravy

BUTTERMILK PANCAKES 6.99

Buttermilk pancakes served with butter and syrup

Short Stack (2) 5.99
Full Stack with Bacon or Sausage links 8.99

PANCAKE SPECIAL* 9.99
Two fresh eggs, two buttermilk pancakes, two slices of bacon and two breakfast sausage links.

LOADED OATMEAL 5.99
Cooked oats served with dried cranberries, brown sugar, pecans, milk with your choice of toast

COUNTRY EGGS BENEDICT* 8.99

Two flaky buttermilk biscuit halves topped with sausage links, two eggs cooked any style and country sausage gravy

**CINNAMON VANILLA
FRENCH TOAST 6.99**
Two slices of French toast topped with powdered sugar and served with butter and syrup.
Add bacon or sausage links. 8.99

OMELETS

Served with your choice of house made potatoes or sweet potato tots and your choice of toast

Substitute egg whites \$1.00
Add Onions/Peppers on potatoes .50

CLASSIC OMELET 10.99
Three-egg omelet loaded with bacon, sausage or ham and your choice of two types of cheese

VEGGIE OMELET 10.99
Three-egg omelet with diced tomatoes, portobello mushrooms, onions, green bell peppers, spinach, cheddar and Jack cheese

DENVER OMELET 10.99
Three-egg omelet loaded with diced ham, onions and green bell peppers

BUILD YOUR OWN OMELET 7.99

Start with a three-egg omelet or skillet served with house made potatoes and your choice of toast, then add your favorites

Substitute egg whites \$1.00 | Add Onions/Peppers on potatoes .50

CHEESE (1.25 each)
American, Cheddar, Swiss, Mozzarella, Bleu Crumbles or Monterey Jack

VEGETABLES (1.25 each)
Sautéed Mushrooms, Fresh Spinach, Spicy Jalapenos, Caramelized Onions, Portobello Mushrooms, Green Bell Peppers or Roasted Poblano Peppers

SAUCE (.99 each)
Charred Tomato Salsa, Sour Cream, Pesto Mayonnaise, Buffalo Sauce or Ranch

MEAT (2.99 each)
Crispy Bacon, Breakfast Sausage, Diced Grilled Chicken or Ham

MISC. (2.99 each)
Sliced Avocado, Homemade Guacamole

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ONE EGG* 1.99
CRISPY BACON 3.99
TOAST 2.49
White, Wheat, Rye or Sourdough
ENGLISH MUFFIN 2.99

SIDES

**HOUSE MADE
POTATOES 3.99**
**GRILLED HAM
STEAK 9.00**
SAUSAGE LINKS 3.99

**SWEET POTATO
TOTS 3.99**
SLICED TOMATOES 2.99



EGGS

Served with your choice of house made potatoes or sweet potato tots and your choice of white, wheat, rye or sourdough toast. **Substitute egg whites \$1.00 | Add Onions/Peppers on potatoes .50**

TWO EGGS ANY STYLE* 5.99

Two eggs cooked any style served with house made potatoes and toast

BACON AND EGGS* 8.99

Four crispy bacon strips served with two eggs any style

SAUSAGE AND EGGS* 8.99

Three breakfast sausage links served with two eggs any style

HAM STEAK AND EGGS* 12.99

A fourteen ounce grilled bone-in ham steak with two eggs any style

CHICKEN FRIED STEAK AND EGGS* 11.99

Traditional style pork cutlet, hand-breaded and fried to a golden brown topped with country sausage gravy, served with two eggs any style

CHICKEN FRIED CHICKEN AND EGGS* 11.99

Just like our Chicken Fried Steak, but with chicken! Served with your choice of chicken gravy or country sausage gravy and two eggs any style

SANDWICHES

BREAKFAST PANINI* 9.99

Two scrambled eggs, cheddar cheese and your choice of crispy bacon, breakfast sausage links or ham on a French roll served with house made potatoes or sweet potato tots

JUMBO BREAKFAST BURRITO* 10.99

A flour tortilla filled with three scrambled eggs, breakfast sausage, crispy bacon, diced onions, melted cheddar cheese, house made potatoes and homemade charred tomato salsa served with guacamole and sour cream.

BREAKFAST HOURS

11PM-2PM

SIGNATURE SKILLETS

House made potatoes loaded with your favorites, topped with three eggs and melted cheese, and choice of toast

Substitute egg whites \$1.00

SOUTHWESTERN* 11.99

Diced grilled chicken, jalapenos, onions, poblano peppers and topped with three eggs cooked any style, Monterey Jack and cheddar cheese, charred tomato salsa and sour cream

LOADED SKILLET* 11.99

Breakfast sausage, crispy bacon, diced ham, onions, grilled peppers and mushrooms topped with three eggs cooked any style and melted Swiss and cheddar cheese

VEGGIE SKILLET* 10.99

Portobello mushrooms, tomatoes, onions, green bell peppers and spinach topped with three eggs cooked any style, melted Monterey Jack and cheddar cheese

CORNED BEEF HASH SKILLET* 10.99

Pulled corned beef mixed with house made potatoes and topped with three eggs cooked any style

WEEKEND SPECIAL

AVAILABLE SATURDAYS AND SUNDAYS 7AM-2PM
DINING ROOM ONLY

BLOODY MARYS 3.50

MIMOSAS 3.50

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